

# Domaine Laroche

**C H A B L I S** À l'OBÉDIENCERIE

# 2022 CHABLIS PREMIER CRU "LES BUTTEAUX"

# WINERY

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Domaine Laroche

CHABLIS PREMIER CRU

Les Butteaux

Founded in 1850, Domaine Laroche is one of the largest owners of Premier and Grand Cru vineyards in Chablis and has led movements to raise the quality of the appellation with the creation of a charter of excellence for the Grand Cru producers. Today, Domaine Laroche still produces and ages its Premiers and Grands Crus in the historical cellars of its headquarters, the Obédiencerie.

#### WINE

Les Butteaux is the southernmost of three Premier Cru climats that make up the wider Chablis Montmains Premier Cru. Les Butteaux is generally regarded as more "structured".

## VINEYARDS

These grapes come from a very special area that belongs to the Premier Cru Les Montmains, located on the left bank with white marls terroir which differs from the rest of Les Montmains.

# VINTAGE NOTES

The 2022 harvest had early frosts in April, but the impact was minimal. Despite the hot and dry summer, timely rainfalls during the vine's growth stages helped. Harvesting started on August 25th, based on estimated blossoming, which maintained great minerality in the wines. Our vineyard managed water stresses well. The initial juices were well-balanced and precise. The grapes had thick skins this year due to the climate, so we focused on the core pressing to preserve their brightness. Overall, the 2022 vintage is abundant and high quality.

#### WINEMAKING

Hand harvesting and sorting at the winery. Gentle pressing at low-pressure to extract press core only. Alcoholic and malolactic fermentation in French oak barrels. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

#### **TASTING NOTES**

An insider's wine, lively and strict with good aging potential.

#### **VINEYARD**

Region:	Bourgogne	
Appellation:	Chablis Premier Cru AOC	
Climat:	Les Montmains	
Sub-Climat:	Les Butteaux	
Bank:	Left	
Plot:	1 ha	
Soil:	Kimmeridgian limestone with white marl clay	
Age/Exposure:	15 years / Southeast	
Eco-Practices:	Sustainable	
Certifications:	Vegan	

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in French oak barrels

#### **TECHNICAL DETAILS**

Alcohol:	12.5%
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